

ABSTRACT OF THE DISCLOSURE

[0020] The present invention is a method for separating gluten from wheat flour to produce a protein isolate that is at least 90% protein. The method includes at least one emulsification step where the starch within gluten masses is exposed. Masses composed of mostly gluten and some starch from a typical agglomeration tank and screen rinse process are processed through at least one emulsifying step where the masses are chopped and then drawn through a perforated plate to produce relatively small gluten masses. The relatively small gluten masses from the at least one emulsifying step are screen rinsed to remove much of the remaining starch thus producing a protein isolate. The resulting protein isolate gluten product is then dried and processed using conventional methods known in the art.